

Supplier Item Code: 65016

# Fully Cooked Sausage Gravy in Bag

Short Description: Swaggerty's Sausage Gravy is a time honored traditional blend of country sausage crumbles and creamy gravy to achieve a product to compliment any breakfast and is desirable to eat. Hotboned pork is ground, mixed with seasoning and water, chilled, sliced, and packaged into containers for shipping. Crumbles are steam cooked and mixed with the gravy to make a "made from scratch" tasting product that is second only to homemade.

Long Description: Swaggerty's premium pork sausage gravy and seasonings from our original 1930 family recipe.

Case UPC/GSTIN: 00076020650167

**Composition:** Water, Pork Sausage (Pork, Water, Salt, Natural Spices, Sugar, Monosodium Glutamate, Spice Extractives, BHA, BHT, Propyl Gallate, and Citric Acid), Modified Food Starch, maltodextrin, Palm Oil, Modified Whey, Salt, 2% or less Sodium Caseinate, Spice, Mono and Diglycerides, Titanium Dioxide, Dextrose, Sodium Hexametaphosphate, Beta Carotene, Caramel Color, Yellow 6. Contains: MILK, WHEAT MANUFACTURED IN A FACILITY THAT CONTAINS WHEAT, MILK, SOY AND EGG.

#### Physical Data

- Raw Color: N/A
- Raw Texture: N/A
- Raw Size: N/A
- Raw Shape: N/A
- Raw Pack Weight: N/A
- Cooked Color: Creamy white gravy with variable sized sausage crumbles and visible flecks of black pepper.
- Cooked Texture: Smooth, uniform consistency of gravy with no lumps interrupted by small sausage particles only.
- Cooked Shrink Size: N/A
- Cooked Shape: Bulk bag approximately 13.5" X 7" X 1.75"
- Cooked Flavor: Creamy, with richness and flavorof fully cooked pork sausage.
- Case Dimensions: 11.25 x 9.50 x 9.125
- Gross Weight: 21.0 lbs
- Net Weight: 20
- Ti: 17
- Hi: 6

Date Code: Julian Date

#### **Cooking Instructions:**

Cooking Guidelines: Thaw product in microwave or refrigerator. Appliances vary: heating times are approximate. Microwave: Empty contents into a mivcrowavable container. Heat on HIGH power (100%) for 10 to 15 minutes stirring occasionally. Heat an addiitional 1 to 2 minutes or until contents reach

165°F. Let stand 1 to 2 minutes before serving. Two or more packages will require additional cooking time. CAUTION: PRODUCT WILL BE HOT! Stove Top:Empty contents of bag into a saucepan. heat uncovered on MEDIUM heat, stirring frequently until product reaches 165°F. Remove from heat and serve. CAUTION: PRODUCT WILL BE HOT! Water Bath:Place sealed bag in a slow boiling water bath for 10 to 15 minutes agitating occassionally. Remove sealed bag from boiling water, empty contents of bag into desired container and serve. CAUTION: PRODUCT WILL BE HOT! PRODUCT WILL BE HOT! Store sealed bag from boiling water, empty contents of bag into desired container and serve. CAUTION: PRODUCT WILL BE HOT! EST:17961

# Microbial Analysis

Testing	Minimum (CFU/cm2)	Maximum (CFU/cm2)
Total Plate Count	100	100,000
E. coli	10	100
Staphylococcus sp.	100	100,000
Coliforms	100	10,000

## Per 1.0oz Serving

31	
18	
2 GRM	3%DV
1g	4%DV
1mg	0%DV
121mg	5%DV
2g	1%DV
0g	0%DV
0g	
1g	
0mcg	0%DV
0mg	1%DV
0mg	1%DV
0mg	0%DV
0g	0%DV
0%DV	
0%DV	
0%DV	
	18   2 GRM   1g   1mg   121mg   2g   0g   1g   0mcg   0mg   0

Shelf Life: 365

### Packaging & Storage:

Swaggerty's Sausage Gravy is cooked, packaged and cooled to 45°F within 2 hours. Then it is packaged 4/5lb bags 16.3 oz. (1.02 lbs) per case (4.08 lbs).with a strip of tape on top and bottom and stored at 0°F. All packaging material complies with the Federal Food, Drug & Cosmetic Act and suppliers' letters of guarantee are on file. Boxes are palletized 15 per layer, 6 layers high, and stored at 0°F until shipped in refrigerated trailers at 0°F.

Other: CONTAINS: MILK, EGG, WHEAT, & SOY